

WILD MUSHROOM RISOTTO WITH QUORN SAUSAGES



Serves
4



Cooking
60mins

INGREDIENTS

300g Quorn Sausages

1 Tbsp olive oil + extra
½ large onion, finely chopped
2 cloves garlic, finely chopped
295g arborio rice
125ml white wine
1.25L vegetable stock, warm

50g kale, shredded
50g edamame beans, blanched
270g wild mushrooms, sliced
56g butter
Salt and pepper
100g soft goats cheese
Handful basil leaves

METHOD

1. Heat the olive oil in a large pot over medium heat. Add the onions and garlic and sauté, 1 minute. Add the rice and sauté, 2 minutes. Pour in the wine and cook until absorbed, 3-5 minutes. Ladle the warm stock in, 1 cup at a time, and cook until all the liquid has been absorbed before adding the next cup. Cook, stirring continuously, for 15-20 minutes until the rice is tender. Stir in the kale and edamame beans and cover the pot with a lid.
2. Heat a splash of olive oil in a large pan over medium heat and fry the mushrooms, 2 minutes. Remove the mushrooms; add the **Quorn Sausages** and fry, 14 minutes. Cut the sausages into slanted slices.
3. Cook the butter in a small saucepan over medium heat until dark brown and nutty, 1-2 minutes. Stir the butter into the warm risotto and season it to taste.
4. Spoon the risotto into serving dishes and top it with the sausage slices. Crumble the goats cheese on top and add a few basil leaves.



HELPING THE PLANET
ONE BITE AT A TIME